CLAIM AMENDMENTS

Please amend the claims as follows (with strikethrough indicating deletions and underlining indicating additions to the amended claims):

1. (Currently Amended) A method comprising:

disposing SAKE in a translucent bottle, wherein the SAKE is pasteurized using a first pasteurization process;

disposing an ear of rice in the translucent bottle, wherein the ear of rice is pasteurized using a second pasteurization process different than the first pasteurization process prior to being disposed in the translucent bottle, wherein the SAKE is brewed from rice of the same variety as that of the ear of rice to aid in the recognition of the quality of the SAKE based on the ear of rice and to aid in distinguishing the SAKE from other qualities of SAKE based on the ear of rice; and

sealing the translucent bottle.

2. (Canceled)

3. (Canceled)

4. (Canceled)

5. (Previously Presented) The method of claim 1, wherein the ear of rice is pasteurized using the second pasteurization process separately from the pasteurization of SAKE.

6. (Previously Presented) The method of claim 5, wherein the process of pasteurizing the ear of rice includes using at least one of: Hydrogen Peroxide (H2O2); Hypoclorous Acid (HClO); Sorbic Acid ($CH_3CH=CHCH=CHCOOH$), and surfactants.

7. (Currently Amended) An article comprising:

a translucent container;

an alcoholic beverage produced brewed from rice and disposed in the translucent container, wherein the alcoholic beverage is pasteurized using a first pasteurization process; and

an ear of rice disposed in the translucent container, wherein the ear of rice is pasteurized using a second pasteurization process different than the first pasteurization process prior to being disposed in the translucent bottle; wherein the ear of rice is of the same variety of rice from which the alcoholic beverage was brewed to aid in the recognition of the quality of the alcoholic beverage based on the ear of rice.

8. (Canceled)

9. (Previously Presented) The article of claim 7, wherein:

the ear of rice is pasteurized using the second pasteurization process separately from the pasteurization of the alcoholic beverage.

10. (Previously Presented) The method of claim 1, wherein the translucent bottle comprises a material that is not offensive to the taste of the SAKE.

11. (Previously Presented) The method of claim 1, wherein the first pasteurization processes comprises heating the SAKE at a temperature sufficient to pasteurize the SAKE.

12. (Previously Presented) The method of claim 11, wherein the heating temperature is about 65 degrees Celsius.

13. (Previously Presented) The method of claim 1, wherein the ear of rice is pasteurized using the second pasteurization process before being disposed in the translucent bottle.

14. (Previously Presented) The method of claim 1, wherein the pasteurization of the ear of rice using the second pasteurization process does not diminish the quality of the SAKE and helps to prevent infection of the SAKE by at least one of bacteria, mold and yeast not capable of being eliminated by first pasteurization process.

15. (Currently Amended) The method of ~~claim 2~~ claim 1, wherein the variety rice from which the SAKE is brewed and variety of the ear of rice is SHUZOUKOUTEKIMAI.

16. (Previously Presented) The article of claim 7, wherein the first pasteurization processes comprises heating the SAKE at a temperature sufficient to pasteurize the SAKE.

17. (Previously Presented) The article of claim 16, wherein the heating temperature is about 65 degrees Celsius.

18. (Previously Presented) The article of claim 7, wherein the ear of rice is pasteurized using the second pasteurization process before being disposed in the translucent bottle.

19. (Previously Presented) The article of claim 7, wherein the pasteurization of the ear of rice using the second pasteurization process does not diminish the quality of the SAKE and helps to prevent infection of the SAKE by at least one of bacteria, mold and yeast not capable of being eliminated by first pasteurization process.

20. (Currently Amended) A method comprising:

heating SAKE at a temperature of about 65 degrees Celsius sufficient to pasteurize the SAKE;

disposing the pasteurized SAKE into a translucent container that comprises a material that is not offensive to the taste of the SAKE;

pasteurizing an ear of rice using at least one of: Hydrogen Peroxide (H2O2); Hypoclorous Acid (HClO); Sorbic Acid ($CH_3CH=CHCH=CHCOOH$), and surfactants;

inserting the pasteurized ear of rice into the translucent container such that the pasteurized ear of rice is submerged in the pasteurized SAKE; and

sealing the translucent bottle with the pasteurized SAKE and pasteurized ear of rice contained therein, wherein the pasteurization of the ear of rice helps to prevent infection of the pasteurized SAKE by at least one of bacteria, mold and yeast, wherein the bacteria mold and yeast each are not capable of being eliminated by the heating of SAKE at about 65 degrees Celsius; wherein the SAKE is brewed from rice of the same variety as that of the ear of rice to aid in the recognition of the quality of the SAKE based on the viewing of the ear of rice in the translucent bottle and to aid in distinguishing the SAKE from other qualities of SAKE based on viewing the ear of rice in the translucent bottle.

Please add the following new claims:

21. (New) A method comprising:

disposing SAKE into a translucent container; and

inserting an ear of rice from which the SAKE was brewed into the translucent container.

22. (New) The method of claim 21, wherein the ear of rice from which the SAKE was brewed is pasteurized prior to insertion into the translucent container.

23. (New) The method of claim 22, wherein the ear of rice from which the SAKE was brewed is pasteurized using at least one of: Hydrogen Peroxide (H2O2); Hypoclorous Acid (HClO); Sorbic Acid ($CH_3CH=CHCH=CHCOOH$), and surfactants.